

PART THREE

AFFS EQUIPMENT

CHAPTER 8

EQUIPMENT OVERVIEW

EQUIPMENT CATEGORIES

Several categories of equipment are used in Army field feeding. There are individual items used by the soldier, major items used in setting up a field kitchen, components used to prepare meals, and unique items used for field hospital food service and feeding to the FLOT. This chapter gives a brief description of this equipment with reference to applicable publications. Details of the KCLFF-E, field kitchen components, light sources, and field hospital food service equipment are discussed in Chapters 9 and 10 and Appendix A.

INDIVIDUAL RATION HEATING DEVICES

There are three individual ration heating devices available for soldiers to heat MRE entree packets or water for instant soups and beverages. These devices are the canteen cup stand, MWRH (armored vehicles), and the flameless ration heater.

Canteen Cup Stand

This is a reusable, lightweight, aluminum stand (Figure 8-1) that fits over the standard Army canteen cup for travel. The stand allows the soldier to heat his MRE by immersing it in a canteen cup of hot water. The water is heated by the standard trioxane heat tablet or, if necessary, any other combustible

material. The stand can also be used to heat water for coffee, soup, or hot chocolate.

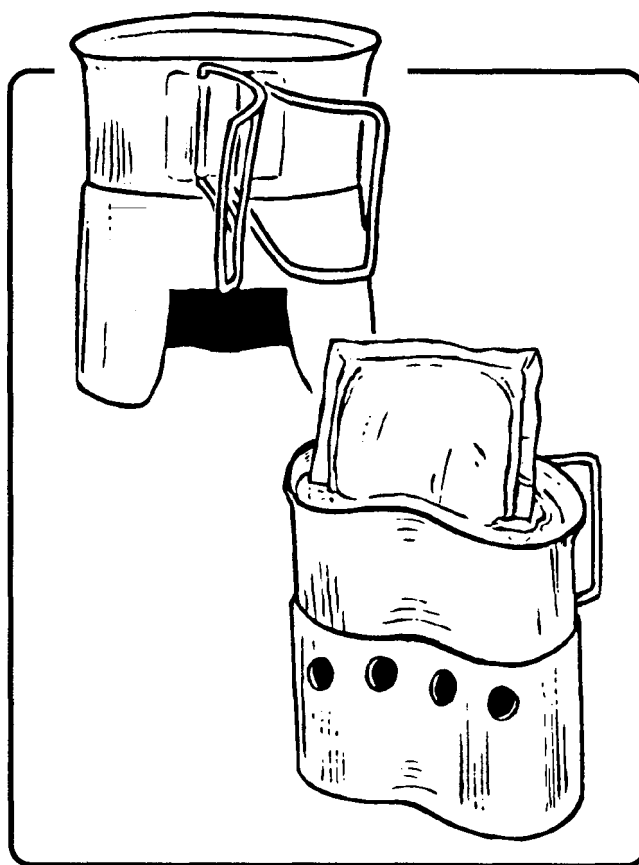


Figure 8-1. Canteen cup stand

Mounted Water Ration Heater

The MWRH (Figure 8-2) is used in armored vehicles to heat individual meals. The heater can be plugged into an auxiliary receptacle on a crew-served combat vehicle giving crew members a means to heat the MRE entree and water for soups or beverages.

Flameless Ration Heater

The FRH is a water-activated, exothermic, chemical heating pad. It is packaged with each MRE to provide soldiers a means to heat the main entree items. It is listed in FSC 8900-SL and may also be requisitioned (in bulk pack) separately. See Chapter 6 for storage and handling procedures.

MOBILE KITCHEN TRAILER

The kitchen, field trailer, mounted is commonly called the MKT (LIN L28351). It is a complete kitchen unit mounted on a trailer chassis that can be towed by

a standard 2 ½-ton or 5-ton truck. A helicopter or cargo aircraft can also airlift the MKT. Currently, there are five models of the MKT in use. They are the MKT-75, MKT-75A, MKT-82, MKT-85, and the MKT-90. The MKT-90 has sling load capability. The components of the MKT, their use, and maintenance procedures are discussed in Chapter 10 of TM 10-7360-206-23P.

Configuration

The MKT is covered by a metal roof that can be lowered for storage or transport or raised when food is prepared and served. After the roof has been raised, mosquito netting may be attached to keep insects out. Also, the kitchen has detachable fabric sides to protect soldiers from inclement weather. Figure 8-3, page 8-3, shows the MKT set up in different environments. Figure 8-4, page 8-4, shows the MKT in its three configurations:

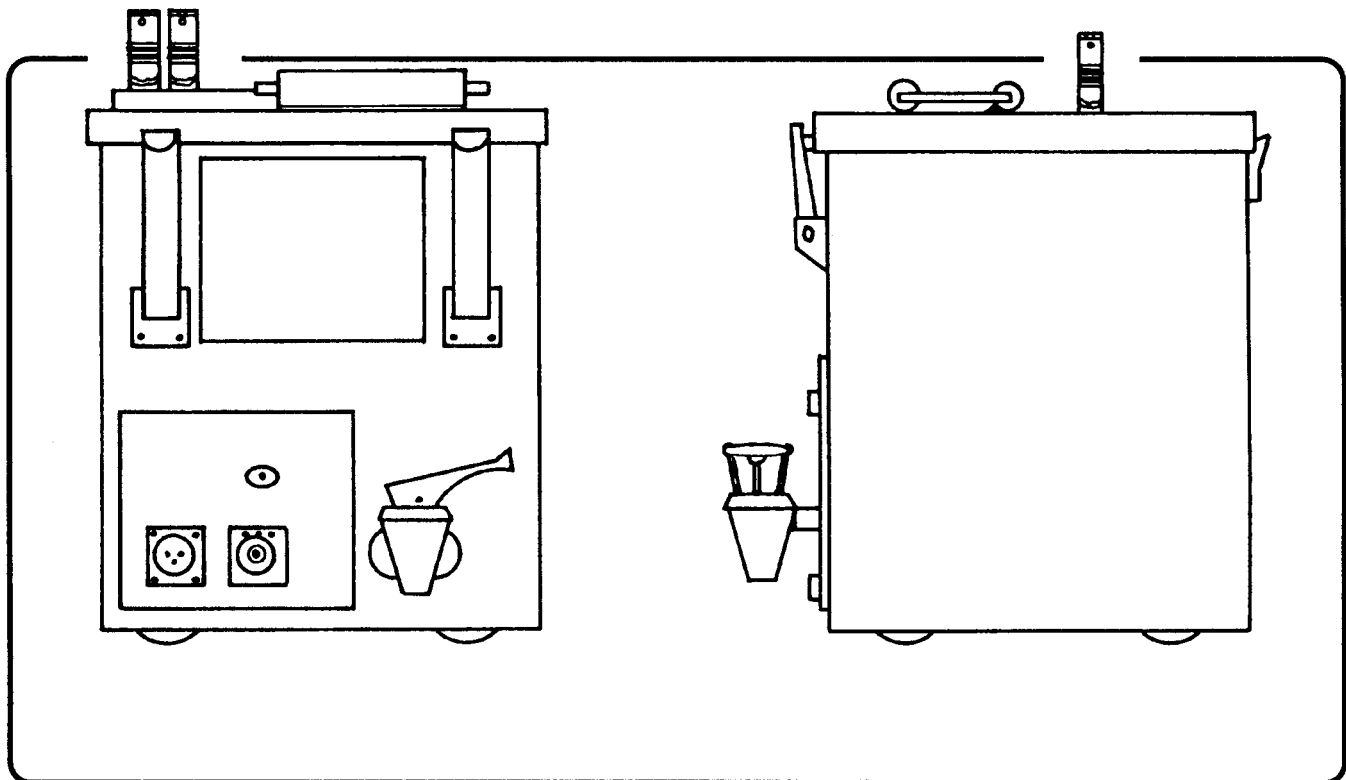


Figure 8-2. MWRH

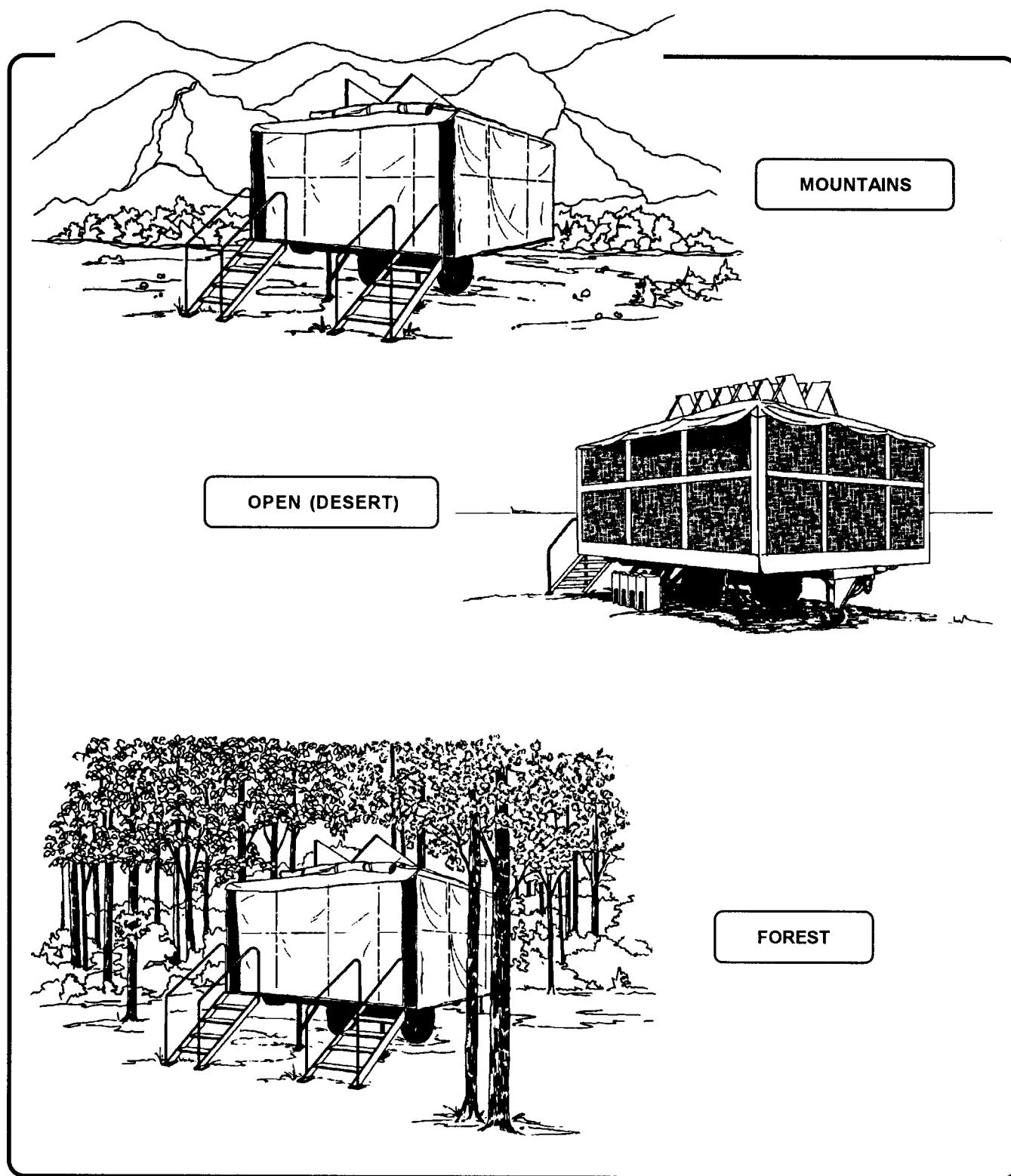


Figure 8-3. MKT in different environments

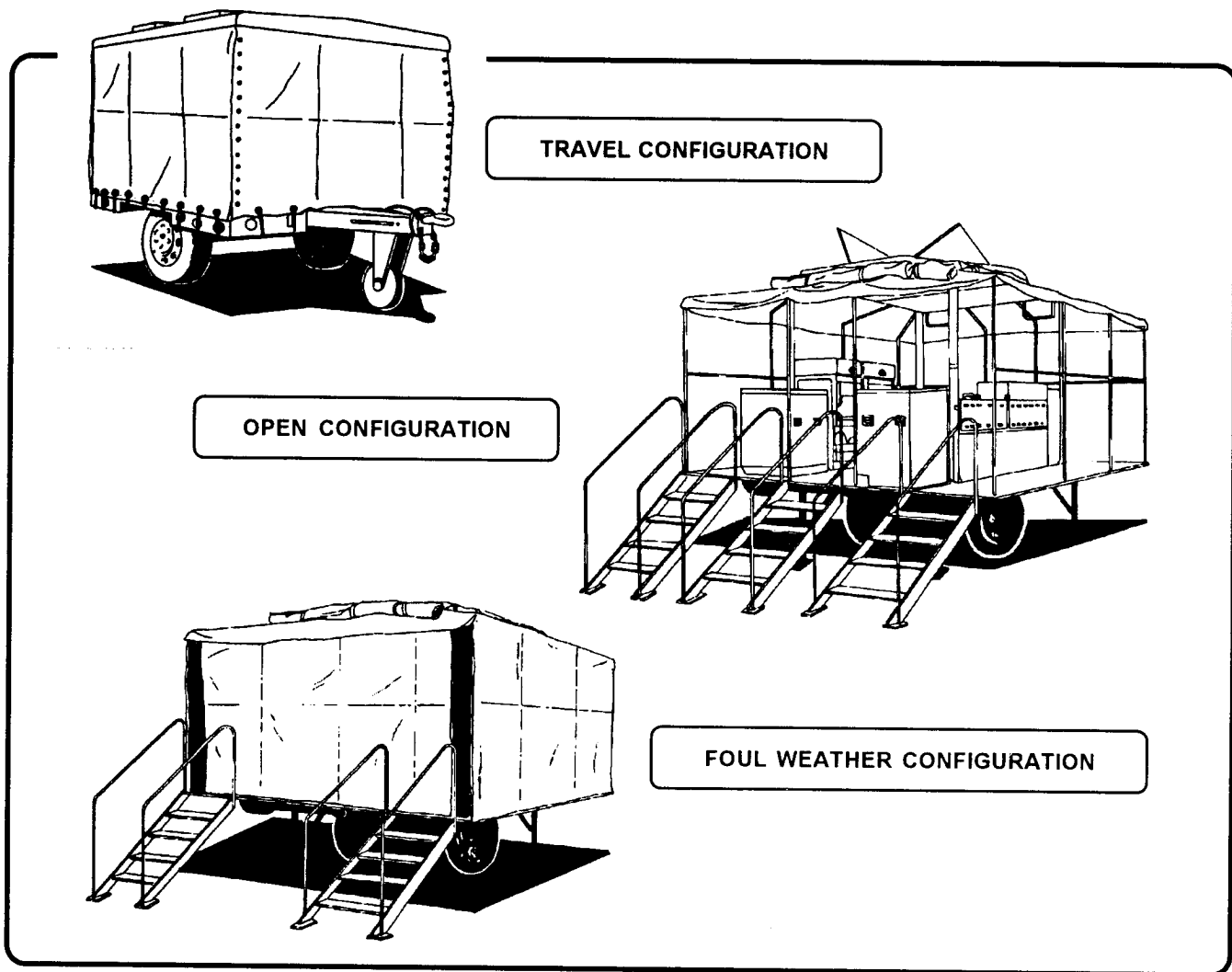


Figure 8-4. Various configurations of the MKT

Issue and Setup

The MKT is issued to EAD and EAC units, divisions, separate brigades, armored cavalry units, and to MASH units. Four experienced 92G soldiers can set up the entire unit for operation in about 30 minutes.

Meal Service

With one MKT, you can prepare and serve A-, B-, H&S, or T-Ration meals for up to 300 soldiers per meal. Two trailers may be hooked up in tandem to prepare and serve up to 700 meals at consolidated field kitchen sites.

Packing Process

After meals have been served, the kitchen can be packed up into the travel mode. The packing process is very important; if not properly packed, the trailer can be permanently damaged. It is imperative to train soldiers to pack the MKT according to TM 10-7360-206-13.

Operation During Inclement Weather

Fabric curtains are provided with the MKT for operating during inclement weather. Follow the

steps below to prepare the MKT for operation during cold or inclement weather.

- Partially close air vents to prevent entry of outside elements.
- Remove six fabric curtains from storage.
- Install the longest curtains on the sides and fasten them to the roof fabric flap.
- Install the two smallest curtains on the right side of the roof fabric flap (both ends).
- Install the two remaining curtains.
- Secure the bottom edge of the curtains to the ramps with rope tie-downs.
- Open and close kitchen exits and entries as required with Velcro hook-pile tabs.
- Secure all ties around the tent poles and hand-rails, except at the entrances and exits.

Operation in High Winds

Install hold-down ropes from the tent pole tops to the ground for added support.

SANITATION CENTER

The SC (LIN S33399) consists of equipment required to clean and sanitize the food service equipment. One SC is authorized for each MKT. Information on the equipment and set up of the SC is discussed in Chapter 9. Operation of the SC for dishwashing is discussed in Chapter 12.

CONTAINERIZED KITCHEN

The CK is an emerging system currently under materiel development. The CK requirement calls for a rapidly deployable, trailer-mounted, containerized field kitchen capable of supporting up to 500 soldiers. It will provide the capability to prepare any of the group ration meals. The CK will replace the MKT when development is complete and as it becomes available.

KITCHEN, COMPANY LEVEL, FIELD FEEDING ENHANCED

The KCLFF-E (LIN K28601) is capable of limited cooking, heating and serving of the UGR-A or B,

H&S, and T-Ration meals such as, grilling steaks, pork chops, and eggs. It is also capable of preparing complete T- and H&S-Ration meals. Operated by two cooks, the KCLFF-E is used by company sized units which must operate near the FLOT or from dispersed field locations where battalion field kitchen sites are not available. Cooks have a limited capability to heat or reheat rations and provide warming beverages as needed to increase the quality of food served forward. It also serves as a steam table to keep foods hot during serving. Details for operating the KCLFF-E are in Chapter 9.

FIELD KITCHEN TENTS

For nonmedical units that are not authorized the MKT, field kitchen tents are used. The type of unit being supported and the physical location of the field kitchen operation will dictate the type of equipment needed. A description of several tents that may be used and related safety precautions are outlined below. Safety precautions must be followed no matter which type of tent is used for the field kitchen.

Types

The following are types of tents that can be used for the field kitchen:

- M-1948 kitchen tent.
- GP medium tent.
- SICP tent.
- TEMPER.
- GP large tent.

For instructions on how to set up and take care of the tents, see TM 10-8340-13 for the M-1948 tent, TM 10-8340-224-13&P for the TEMPER, and TM 10-8340-211-13 for the GP medium tent.

Safety

Safety tips and general precautions that personnel should be aware of when working with the tents are described in Figure 8-5, page 8-6.

- Set up the tent on level ground.
- When lifting the tent, start in the correct squatting position and use your legs to avoid back injury.
- When working near frame hinges, be careful to avoid pinching your hands or fingers. Do not hold the hinge at the eave or ridge location.
- Raise and lower the entire side of the tent smoothly and evenly to avoid damaging the frame.
- Do not step on the tent components.
- To avoid damaging the tent frame, do not twist or turn it when handling.
- Be careful when moving or storing the tent components to avoid damaging the fabric.
- When using the M1941 stove, make sure to tie the stove pipe flap securely with the two tie tapes provided.
- Remember that under high wind conditions, extra personnel are needed to erect or strike tents.
- Use as much natural camouflage as possible.
- Position equipment inside the kitchen tent for efficient operations.
- Use old crates and scrap boards to lay a floor in the tent, but do not use them under the field ranges.
- Do not use the Yukon stove (M1950) in the extendable modular tents.
- Make sure to leave at least 1 foot of space between field ranges and tent walls. When the M2 burner units are lit, they get hot. Frequently check the tent wall for heating while using the M2 burner units. Move the M2 burner units further away from the tent wall if necessary.

Figure 8-5. Safety tips and general precautions.